#45 Guldbryllupsbryg 2

American Amber Ale

Type: All Grain
Batch Size (fermenter): 18,00 l
Boil Size: 21,76 l
Boil Time: 60 min
End of Boil Volume 19,76 l
Final Bottling Volume: 18,00 l
Fermentation: Ale, Single Stage
Taste Notes:

Date: 19-02-2012
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: El gryde
Brewhouse Efficiency: 83,00 %
Est Mash Efficiency 87,9 %
Taste Rating(out of 50): 47,0

Ingredients

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Amt	Name	Type	#	%/IBU
2,25 kg	DMG Pilsner Malt (3,2 EBC)	Grain	1	60,1 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	26,7 %
0,15 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	4,0 %
0,14 kg	Oats, Flaked (2,0 EBC)	Grain	4	3,8 %
0,20 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	5	5,3 %
9,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	6	15,6 IBUs
18,00 g	Hallertau Hersbrucker [3,80 %] - Boil 30,0 min	Hop	7	6,6 IBUs
9,00 g	Irish Moss (Boil 10,0 mins)	Fining	8	-
23,00 g	Saaz [4,20 %] - Boil 5,0 min	Hop	9	2,7 IBUs
9,00 g	Orange Peel, Sweet (Boil 5,0 mins)	Spice	10	-
4,50 g	Coriander Seed (Boil 5,0 mins)	Spice	11	-
0,9 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	12	-
2,20 g	Yeast Nutrient (Primary 3,0 days)	Other	13	-

Beer Profile

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 25,0 IBUs
Est Color: 19,5 EBC

Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,8 %
Calories: 504,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 15,03 l
Sparge Temperature: 80,0 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 3,74 kg
Grain Temperature: 22,2 C
Tun Temperature: 75,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11,58 l of water at 73,1 C	68,0 C	90 min

Sparge Step: Fly sparge with 15,03 l water at 80,0 C
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Volumes of CO2: 2,4

Pressure/Weight: 13,72 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Carbonation Used: Keg with 13,72 PSI
Age for: 30,00 days
Storage Temperature: 15,0 C

Notes

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